

 LAKELAND

My Kitchen

USER MANUAL

Stick Blender Set

Model: 16144

Helpline No: 015394 88100



Lakeland

Alexandra Buildings, Windermere, Cumbria LA23 1BQ
Tel: 015394 88100 Web: www.lakeland.co.uk

INTRODUCTION

Thank you for choosing this stick blender set from My Kitchen, a hard-working range of everyday cooks' essentials by Lakeland. Please take a few moments to read these instructions before using your blender for the first time, and keep them in a safe place for future reference.

STICK BLENDER FEATURES

Variable speed control

A five speed setting allows the optimum speed to be used for various food processing tasks.

Power button

Pressing the 'I' button will operate the stick blender at the speed selected on the variable speed control dial.

Turbo speed button

Pressing the 'II' button will provide an extra boost of power.

600 watt motor housing

High powered 600 watt motor for the most demanding blending tasks.

Detachable stainless steel shaft

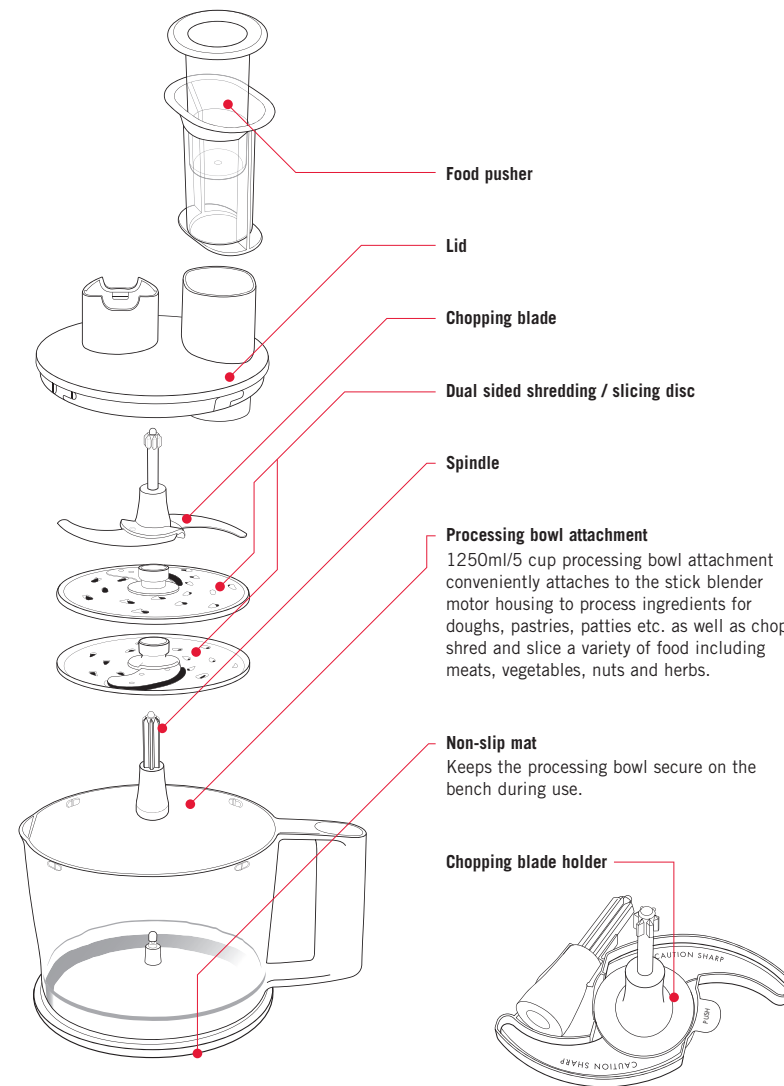
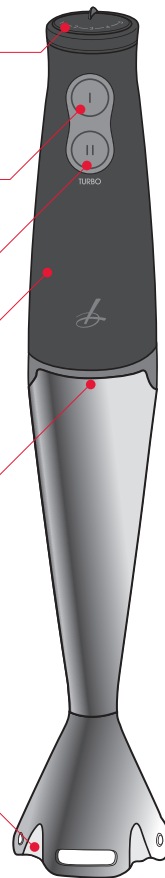
The stainless steel shaft detaches with the push of the side buttons for easy cleaning.

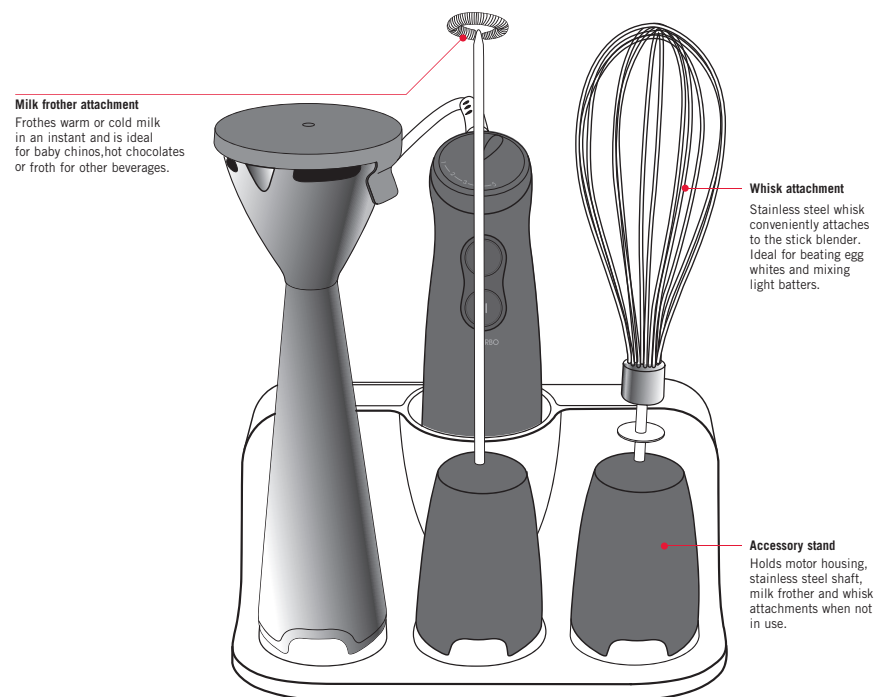
Ice crushing blades

Unique blade design with vertical teeth for optimal blending. Crushes ice in seconds.

Operating Voltage: 220-240V-50Hz

Power: 600W





IMPORTANT SAFEGUARDS

When using this stick blender set, please follow these basic safety precautions.

1. Please read all instructions before using.
2. Make sure your electricity supply matches the voltage shown on the appliance.
3. This blender is for household use only. It is not suitable for commercial use, or for use outdoors. It must be used only for its intended purpose.
4. Do not let the power cord hang over the edge of the worktop or table, or touch hot surfaces, such as stovetops.
5. To avoid electric shock, do not immerse the power handle, cord or plug in water or any liquid. Please do not operate with wet hands, and never allow the cord or plug to get wet.
6. Handle the blender stick and chopping blade with care when assembling, emptying the bowl and cleaning. Their blades are very sharp; never touch them when the blender is plugged in. Hold the stick blender firmly and upright when in use.

7. Make sure all parts are locked into place before switching on.
8. To prevent injury, keep fingers, hair, clothing and utensils well away from the blender stick during use. Never place your hands or any utensils inside the chopping bowl during use. If you need to scrape out the bowl, switch off and unplug the blender.
9. Allow hot foods, such as soup, etc. to cool to room temperature before blending.
10. Do not use the appliance with hot oil, as there is a risk of burns due to splashing.
11. To avoid overheating, run the blender for up to 1 minute at a time when preparing soft ingredients, or 5 seconds for hard foods.
12. Always switch off and unplug the blender before adding or removing parts, after use and before cleaning.
13. Using attachments not supplied by the manufacturer may lead to electric shock, fire or injury, and should be avoided.
14. The blender is not intended for use by children or infirm people unless they have been adequately supervised by a responsible person to ensure they can use it safely. Children should be supervised to ensure they do not play with the blender. The blender must not be left unattended during use.
15. Do not use the blender if the power cord or plug shows any signs of damage, or if the appliance is dropped, damaged or working incorrectly. Call the helpline on 015394 88100 to arrange a repair by an authorised repairer, or a replacement. Never try to repair the blender yourself as this may cause electric shock.
16. This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels and other residential type environments; bed and breakfast type environments.

BEFORE USING FOR THE FIRST TIME

Carefully unpack the blender and accessories, and remove any packaging. Take great care when handling the blender stick and chopping blade; always hold the chopping blade by its plastic spindle. Wipe the power handle and chopping bowl lid with a damp cloth then dry. Do not immerse in water. All other parts can be cleaned in warm, soapy water, or in the dishwasher.

BLENDING

Soups, sauces, dips, mayonnaise, milkshakes and baby food can be blended in moments. Using a blending beaker, your own mixing bowl, or blend directly in a saucepan (take the pan off the heat and allow to cool first). Always keep a firm hold of the beaker, bowl or saucepan as you blend. We recommend that you begin blending at low speed, and gradually increase the speed as required. **CAUTION:** before preparing baby food, always ensure the blender stick is thoroughly sterilised.

1. Making sure the blender is unplugged, push the blender stick onto the power handle; it will click into place. Plug into the mains socket.
2. Lower the blender into the food before you begin blending to prevent splashing. Select the optimal speed for blending by turning the speed control dial from 1 to 5, with one being the slowest speed and five the fastest. Press and hold the power button (I) to start blending. Keep a firm hold of the beaker, bowl or saucepan handle as you blend.
3. For maximum blending power, release the Power (I) button, then press and hold the TURBO button (II).
4. Keep the blender upright and do not let any liquid reach the power handle. Release the power (I) or TURBO (II) button at any time to stop blending. PLEASE NOTE: the blender should be used for no longer than 1 minute at a time, or 5 seconds for hard ingredients. Never blend dry ingredients without adding some liquid.
5. Unplug the blender. To detach the blender stick for cleaning, press the two release buttons and remove the blender stick, keeping your hands well away from the blades. See CARE AND CLEANING.

WHISKING

The balloon whisk is suitable for whipping cream, egg whites, light sponge mixes and instant desserts. We recommend that you begin whisking at low speed, and gradually increase the speed as required.

1. Assemble the whisk attachment by pushing the balloon whisk onto the whisk collar.
2. Making sure the blender is unplugged, push the assembled whisk onto the power handle; it will click into place. Plug into the mains socket.
3. To prevent splashing, lower the whisk into the food before you begin whisking. Select the optimal speed for whisking by turning the speed control dial from 1 to 5, with one being the slowest speed and five the fastest. Press and hold the power button (I) to start blending. Keep a firm hold of the beaker, bowl or saucepan handle as you blend.

4. For maximum whisking power, release the Power (I) button, then press and hold the TURBO button (II).
5. Keep the whisk upright and do not let liquid reach the whisk collar. Release the power (I) or TURBO (II) button at any time to stop whisking. PLEASE NOTE: the whisk should be used for no longer than 2 minutes at a time.
6. Unplug the blender. To detach the whisk for cleaning, press the two release buttons and remove the whisk. See CARE AND CLEANING.

CHOPPING

Meat, cheese, onion, fresh herbs, garlic and nuts can all be successfully chopped using the chopping bowl and blade. However, hard foods such as coffee beans, ice cubes, nutmeg and spices will damage the blade and should be avoided. We recommend that you begin chopping at low speed, and gradually increase the speed as required.

1. Holding the chopping blade by its plastic spindle, carefully remove the plastic blade cover. Slot the blade onto the pin in the chopping bowl. Keep fingers well away from the sharp blades.
2. Cut your ingredients into small pieces (up to 2.5cm/1") and add to the chopping bowl.
3. Push the lid onto the chopping bowl, turning it clockwise to click into place. Sit the bowl on its anti-slip base to help keep it steady on your worktop.
4. Fit the power handle into the lid.
5. Plug the blender into a mains socket. Firmly hold the processing bowl. Select the optimal speed for chopping by turning the speed control dial from 1 to 5, with one being the slowest speed and five the fastest. Press and hold the power button (I) to start chopping.
6. For maximum chopping power, press and hold the TURBO (II) button.
7. Release the Power (I) or TURBO (II) button at any time to stop chopping. PLEASE NOTE: the chopping blade should be used for no longer than 5 seconds at a time when chopping hard ingredients.
8. When you have finished chopping, unplug the blender. Press the release buttons to detach the power handle from the lid. Be sure the blade has completely stopped before removing the lid; turn the lid anticlockwise to unlock. Carefully lift out the blade then empty the bowl. See CARE AND CLEANING.

SLICING/SHREDDING

Slice vegetables, potatoes, salads and fruit quickly using the dual sided slicing/shredding disc. One side of the disc is for shredding and the other for slicing. We recommend that you begin slicing/shredding at low speed, and gradually increase the speed as required.

1. Place the spindle onto the pin in the chopping bowl and then place the disc onto the top of the spindle.
2. Push the lid onto the chopping bowl, turning it clockwise to click into place. Sit the bowl on the anti-slip base to help keep it steady on your worktop.
3. Fit the power handle into the lid.
4. Plug the blender into a mains socket. Firmly hold the processing bowl. Select the optimal speed for slicing/shredding by turning the speed control dial from 1 to 5, with one being the slowest speed and five the fastest. Press and hold the power button (I) to start slicing/shredding.
5. For maximum slicing/shredding power, press and hold the TURBO (II) button.
6. Release the Power (I) or TURBO (II) button at any time to stop slicing/shredding. See CARE AND CLEANING.

FROTHING

Froth warm or cold milk in an instant with the frothing attachment. It is ideal for frothing milk for milkshakes, cappuccinos and hot chocolate.

1. Make sure the blender is unplugged, push the frothing attachment onto the power handle; it will click into place. Plug into the mains socket.
2. Lower the frothing attachment into the milk before you begin frothing, to prevent splashing. Select speed 1 on the control dial and then press and hold the power button (I) to start frothing. A tall deep jug is recommended for use when frothing as milk volume can increase by up to 3-4 times of the original volume. Fat content and temperature of the milk will affect the way it froths.
3. Keep the blender upright and do not let any liquid reach the power handle. Release the Power (I) button at any time to stop frothing. PLEASE NOTE: the attachment should be used for no longer than 1 minute at a time.
4. Unplug the unit at the mains. To detach the milk frothing attachment for cleaning, press the two release buttons and remove the attachment. See CARE AND CLEANING. NOTE: Frother should not be used with hot liquids.

Attachment	Processing task	Suggested food use	Suggested setting	Suggested processing procedure
Blender stick	Aerating	Milk shakes, smoothies, cocktails, fruit frappe drinks	5	Use chilled milk. Blend until desired consistency is achieved.
Blender stick	Pureeing	Soups, sauces, dips, baby food	3 to 5	Blend until smooth.
Blender stick	Ice crushing	Cocktails, iced desserts	5	Use small sized ice cubes. Always add some water to the ice cubes.
Blender stick	Emulsifying	Salad dressing	3	Blend until well combined.
Processing bowl with chopping blade	Chopping	Meat, fish, herbs, nuts, fruit	4 to 5	Use evenly sized pieces and process in batches.
Processing bowl with chopping blade	Crumbs	Breadcrumbs, biscuit crumbs	2 to 3	Breadcrumbs - tear bread roughly. Process until at desired consistency. Biscuit crumbs - break into pieces and process until at desired consistency.
Processing bowl with slicing disc	Slicing	Fruits (apples) vegetables (courgettes, carrots, cucumber)	4	Use fruit and vegetables of the same size and thickness and wash before slicing.
Processing bowl with shredding disc	Shredding	Vegetables (courgette, carrot, cabbage) chocolate	4 to 5	Vegetables - trim all vegetables and wash before shredding. Chocolate - break block of chocolate into 2 or 3 pieces to fit into the feed tube, one piece at a time.
Balloon whisk	Whisking	Cream, egg whites, light batters	4 to 5	To avoid spillage use a large jug or bowl.
Frothing	Milk frothing	Milk, cold and warm beverages	1	To avoid spillage use a tall deep jug or beaker. Do not froth hot milk.

CARE AND CLEANING

Always unplug the blender before cleaning. Wipe the power handle and chopping bowl lid with a damp cloth then dry. Do not immerse in water or any liquid.

All other parts can be washed in warm, soapy water. Take care not to touch the sharp blades. If carrots, etc., have discoloured the chopping bowl, rub with a cloth dipped in vegetable oil, then wash as normal.

Do not use abrasive cleaners or metal scourers as they will damage the product. PLEASE NOTE: it is best to rinse the blades straight away after processing very salty food.

RECYCLING YOUR ELECTRICALS

Along with many other high street retailers, Lakeland has joined a scheme whereby customers can take their unwanted electricals to recycling points set up around the country. Visit www.recycle-more.co.uk to find your nearest recycling point.



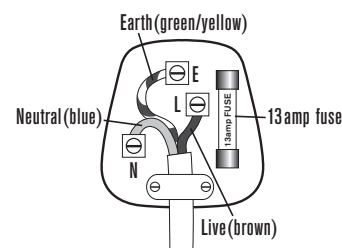
ELECTRICAL CONNECTIONS

THIS APPLIANCE MUST BE EARTHED

This appliance is fitted with a fused three-pin plug to BS1363 which is suitable for use in all homes fitted with sockets to current specifications. If the fitted plug is not suitable for your socket outlets, it should be cut off and carefully disposed of. To avoid an electric shock, do not insert the discarded plug into a socket.

Fitting a new plug

If for any reason you need to fit a new plug, the flexible mains lead must be connected as shown here. The wires in the mains lead fitted to this appliance are coloured in accordance with the following code:



Connect BLUE to Neutral (N)
Connect GREEN & YELLOW to Earth (E)
Connect BROWN to Live (L)
13 amp fuse to be used

If the colours of the wires in the mains lead of this appliance do not correspond with the coloured markings identifying the terminals in your plug, proceed as follows. The wire which is coloured green and yellow MUST be connected to the terminal which is marked with the letter E (Earth) or coloured green. The wire which is coloured blue MUST be connected to the terminal which is marked with the letter N (Neutral) or coloured black. The wire which is coloured brown MUST be connected to the terminal which is marked with the letter L (Live) or coloured red.

Before refitting the plug cover, check that there are no cut or stray strands of wire inside the plug. Use a 13 amp BS1362 fuse. Only BSI or ASTA approved fuses should be used. If you are at all unsure which plug or fuse to use, always refer to a qualified electrician.

Note: after replacing or changing a fuse on a moulded plug which has a fuse cover, the cover must be refitted to the plug; the appliance must not be used without a fuse cover. If lost, replacement fuse covers can be obtained from an electrical shop. This appliance complies with the following EEC Directives: 73/23 EEC (Low Voltage Directive) and 89/336 EEC (EMC Directive).